



Gas fryer:

Model	No. of tank	Programming channels per tank	Fry area (mm)	Shortening capacity per tank (liter)	Burner's input rating
GF3	single	N/A	353 x 355	25	93,000 btu/h (27 kW)
GF4	single	N/A	353 x 355	28	115,000 btu/h (34 kW)
GF4C	single	6	353 x 355	28	115,000 btu/h (34 kW)
GF4-45	single	N/A	420 x 540	35	115,000 btu/h (34 kW)

Dimension: 393 mm (W) x 800 mm (D) x 910 mm (working height)
(Height including splash back is 1,180 mm)

Accessories:

- 2 fryer baskets
- Crumb screen
- Drain clog clearance prod
- Drain oil extension pipe



Features:

- GF3 and GF4 are CE approved.
- European gas valve.
- Hi temperature limiting safety feature.
- Flame failure safety device.
- Thermostatic control (from 0°C up to 195°C).
- High thermal efficiency (beyond 50%).
- Burner tubes optimally positioned across the vat for easy cleaning.
- Deep cold zone design reduces wasteful oil deterioration by trapping crumbs under the cooking area.
- Latch lock 1" ball-type drain valve: latch lock feature eliminates accidental scalding. Oil drain height: 350 mm.
- Casters at the back and adjustable bullet feet in the front.
- Stainless front rail, door, splash back and fry pot.
- Gas Inlet: BSP ½".

Enhanced features of Computer control model:

- Automatic melt cycle for solid shortening.
- Electronic temperature sensor: quick response to load.
- Buzzer goes off at the end of fry cycle process or when it reaches the stage of "Shake basket reminding". This feature is good for frying French fries.
- Precise temperature control for computer model. No unpleasant temperature overshoot which shortens oil lifespan and degrades food quality.
- Computer model requires 220V single phase power for the control board.



GF4C

Deep Fat Gas Fryer



GF3

